
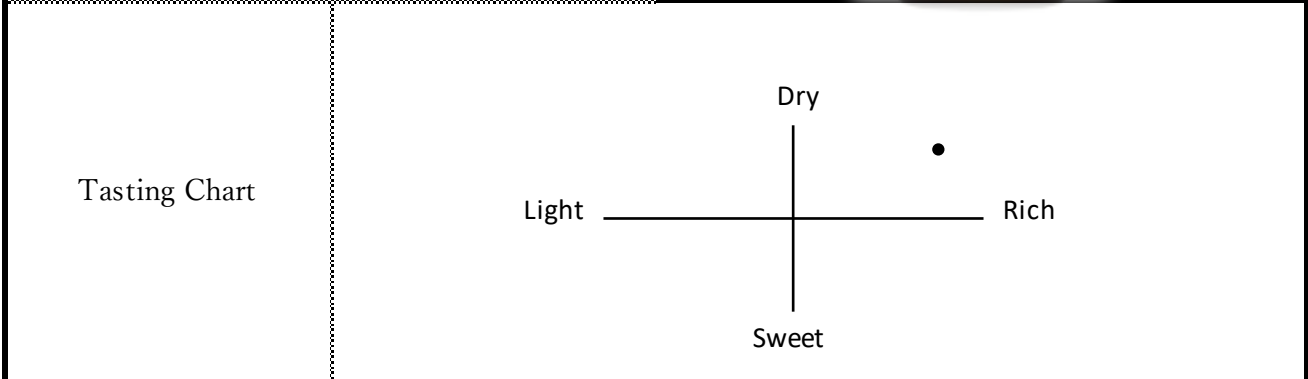


Mikado Premium Daiginjo

Type	Sake	
ML	720ml	
ABV	17%	
Ingradients	Rice Komekoji Brewed Alcohol	



Gorgeous aroma, pleasant sharpness and 100% Yamada-Nishiki from Hyogo Prefecture is polished to 35%, and the final stage of the brewing process, the extraction process, uses the traditional Japanese sake brewing method of "Shizuku-Shibori", where gravity alone is used to extract the sake, without applying pressure by machine. The rich taste and fruity, mellow aroma are in perfect harmony and can be enjoyed to the full. The freshness, elegance and clarity seem to penetrate deep into the brain.

Chiyonosono Sake Brewery Co.

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